

**FV200-CS1**

**June 1999**

# **Commodity Specification**

## **Canned Fruit**



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**I. General****A. U.S. Standards**

Canned fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of canned fruit (U.S. Standards) effective on the date of the Invitation for Offers to Sell (Invitation). The U.S. Standards are published separately (7 C.F. R. part 52) and are incorporated herein and made a part of this Commodity Specification.

**B. Exceptions to U.S. Standards**

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) canned fruit purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Invitation. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Invitation only.

**C. Product Origin**

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100 percent grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I.F. of Announcement FV-200.
2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill contracts awarded by USDA. Such segregation plan must be made available, within 10 calendar days of contract award, to representatives of the Agricultural Marketing Service (AMS).
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin down to the grower level. Contractors must also ensure that the documentation provided by any sub-contractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.

4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) when requesting inspection service. USDA Graders will select and review at least one code for each contract to determine compliance with the Agency's domestic origin requirements.
5. Such records must be available for review by the Government in accordance with Article 76 of USDA-1. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
6. Self-certifications by contractors and sub-contractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, contract termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

**D. Manufacturing Practices****1) Good Manufacturing Practices**

All canned fruit must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

**2) Plant Audit**

Successful bidders are required to undergo an annual plant survey.

The primary purpose of conducting a plant survey is to ensure that the contractor produces products in a clean, sanitary environment. Contractors are required to maintain process operations records that are sufficiently detailed as to allow Processed Products Branch (PPB), AMS, Fruit and Vegetable Programs to determine past and current sanitation practices.

The PPB will conduct the plant surveys. PPB personnel will follow the procedures found in the most current version of PPB File Code 159-A-1, Plant Sanitation. Contractors must provide the Contracting Officer with a copy of an acceptable completed survey. An acceptable plant survey will be valid for one year.

Contractors who have a PPB inspector in-plant through a contract service agreement will be considered to have met the plant survey requirement, since a plant survey is a prerequisite to a contract service agreement. Similarly, contractors who have completed a PPB plant survey for any other purpose within one year of the award will also be deemed to have satisfied this requirement.

Completion of the plant survey prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a plant survey within the past year, it must provide proof of an acceptable plant survey not later than 10 business days from the date of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for default.

**E. Packing Season**

All canned fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

**F. Holding Period**

No shipment of canned fruit may be made earlier than 14 calendar days after packing.

**G. Grade of Canned Fruits**

All canned fruit must be U.S. Grade B (as defined in the U. S. Standard) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.

**H. Packing Medium for Canned Fruits**

1. Unless otherwise specified in the applicable Invitation, packing media (as defined in the U. S. Standard) may be:
  - unsweetened fruit juice(s)\*
  - unsweetened fruit juice(s) from concentrate\*
  - light syrup
  - lightly sweetened fruit juice(s) and water\*\*
  - lightly sweetened fruit juice(s)\*\*

(\*) If the packing medium is unsweetened fruit juice(s) or unsweetened fruit juice(s) from concentrate, the Brix measurement must average not less than 10 degrees but not more than 18 degrees.

(\*\*) If the packing medium is lightly sweetened fruit juice(s) and water or lightly sweetened fruit juice(s) the Brix measurement must be comparable to light syrup for the product.
2. The label must declare the correct packing medium.

3. Food and Drug Standards of Identity (21 C.F.R. parts 100-169) allow the optional ingredients of vinegar, lemon juice, or organic acids. The optional ingredient(s), if present in the product, must be declared on the label.
4. Specifications for retail size cans may allow canned fruit to be packed in extra light syrup. Invitations will specify canned fruit to be purchased under this option.

**I. Fill of Container**

1. Contractor must meet either the drained weight or the fill weight for the product as specified in the applicable U.S. Standard unless otherwise indicated herein.
2. The average net weight must meet the net weight as printed on the label.

**J. Packing, Labels and Packaging**

1. Primary Containers (cans)

All products must be packed in new, commercially acceptable primary containers (cans). Canned fruit shall be packed only in the container size and type specified in the applicable Invitation.

The cans must be suitably code-marked so that the product can be identified with related inspection certificates.

2. Can Labels

USDA can labels are shown in Exhibits 1-1 through 1-15. The wording and design of the labels is restricted to that shown in the exhibit. The labels must be printed in ink of the color specified, on commercially acceptable, white paper stock.

3. Secondary Container (case) Markings

The cans shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations. Flaps, gaps and other openings may not exceed one inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Cases must be marked in such a manner that they contain all of the symbols, statements and information contained in Exhibit 2, "Required Markings for Shipping Containers."

Cases may be marked by printing or stenciling or by preprinted, self-adhesive stickers. Self-adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 2.

Exhibit 3 shows an alternative placard that may be applied to a new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations. This placard must be affixed to the case in such a manner that it cannot be removed intact.

Cases must have the recycling statement shown in Exhibit 6, "Please Recycle" Symbol and Statement or Exhibit 7, "Corrugated Recycles" Symbol and Statement.

#### **K. Universal Product Codes (UPC)**

Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 5. The Contractor's UPC is not acceptable. The primary container UPC must be positioned on the can label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

#### **L. Palletization Requirements**

##### **1. Pallets**

Products must be on 40 X 48 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

##### **2. Unitization**

Each delivery unit of canned fruit must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or "lock 'n pop" is acceptable.

### **II. Individual Commodity Specifications**

#### **A. Applesauce**

1. Grade: U.S. Grade A.
2. Color Type: Natural.
3. Flavor Type: Natural flavor.

## Commodity Specification

## Canned Fruit

4. Type of Pack: Unsweetened for retail size containers.  
Sweetened for institutional size containers.
5. Style: Regular (comminuted).
6. Net Weight: No. 300 size cans must average not less than 15.0 ounces, provided no individual sample has a net weight less than 14.5 ounces.  
No. 10 size cans must average not less than 108.0 ounces, provided no individual sample has a net weight less than 106.0 ounces.
7. De-tinning: The canned applesauce must be packed in a manner so as to minimize de-tinning. This must be accomplished either by high vacuum or other means to minimize oxygen content.

### B. Apple Slices

1. Grade: U.S. Grade A.
2. Style: Sliced.
3. Fill of Container: Must meet the recommended fill except that number 10 cans shall have a minimum drained weight of 92 ounces.
4. Packing Medium: Packed in water without salt or nutritive sweeteners.

### C. Apricots

1. Grade: U.S. Grade B.
2. Type of Pack: Regular.
3. Style: Unpeeled halves.
4. Count: No more than 135 unpeeled halves per No. 10 size can.

### D. Cherries, Red Tart Pitted

1. Grade: U.S. Grade B (Except must be U.S. Grade A for Pits)
2. Packing Medium: Water Pack
3. Drained Weight: The drained weight shall not be less than 71.2 oz. for No. 10 cans.

### E. Fruit Cocktail

1. Grade: U.S. Grade B.

### F. Mixed Fruit

1. Grade: The canned mixed fruit must be equivalent to U.S. Grade B for the three

fruit ingredients (see below), as defined in the U.S. Standards for Grades of Canned Fruit Cocktail.

2. Drained Weight: As specified in the U.S. Standards for Grades of Canned Fruit Cocktail.

Proportion of Fruit Ingredients:

<u>Fruit ingredient</u>	<u>Style</u>	<u>Proportion</u> (by weight)
Peaches (any yellow variety)	Diced	40 to 60 percent of drained fruit.
Pears (any variety)	Diced	20 to 45 percent of drained fruit.
Grapes (any seedless variety)	Whole	15 to 25 percent of drained fruit.

#### **G. Peaches**

1. Grade: U.S. Grade B.
2. Varietal type: Yellow Freestone (Lovell and Kim Elberta varieties excluded)  
Yellow Clingstone
3. Styles: Halved, quartered, sliced, and diced. Canned peaches must be peeled.

#### **H. Pears**

1. Grade: U.S. Grade B (except must be U.S. Grade A for defects on diced pears).
2. Varietal type: Bartlett.
3. Styles: halved, quartered, sliced, and diced. Canned pears must be peeled.
4. Type of pack: Natural (no added spices or flavoring).
5. Count: The count of the halves must be no less than 26 nor more than 54 per No. 10 size can, not less than 4 nor more than 10 per No. 300 size can, and not less than 6 or more than 12 per No. 2-1/2 size can.
6. Weight: The drained weight for the No. 10 size cans of pear halves must average not less than 62.6 ounces, provided no individual can contains less than 60.7 ounces.

#### **I. Plums**

1. Grade: U.S. Grade B.
2. Varietal type: Purple.
3. Styles: (a) Whole, unpeeled, unpitted  
(b) Whole, unpeeled, pitted  
(c) Halves, unpeeled, pitted

4. Count: (a) Whole, unpeeled, unpitted must not exceed 95 per No. 10 can.  
(b) Whole, unpeeled, pitted - 95 per No. 10 can. 10 percent over allowed.  
(c) Unpeeled halves: Each No. 10 size can of unpeeled halves must be filled as full as practical without the impairment of quality with the product and packing medium occupying not less than 90 percent of the volume of the container.

**J. Pineapple**

1. Grade: U.S. Grade B for sliced, tidbits, cubes or chunk styles and U.S. Grade A for crushed style.
2. Style: As specified in the applicable Invitation. Crushed pineapple must be coarse cut.
3. Packing Medium: Restricted to light syrup or pineapple juice or any combination thereof.
4. Fill of Container: All cans must be filled with pineapple as full as practicable without impairment of quality.
5. Drained Weight: The overall average must meet the requirements below and one-half or more of containers must meet the recommended drained weight. There shall be no unreasonable shortage in the individual containers.
  - (a) No. 2 cans: The sliced, tidbits and chunks must have a minimum drained weight of 11.7 ounces. The crushed style must be regular-pack and must have a minimum drained weight of 12.6 ounces.
  - (b) No. 10 cans: The sliced pineapple must have a minimum drained weight of 61.5 ounces. The chunks and tidbits must have a minimum drained weight of 65.75 ounces for light syrup and 63.6 ounces for juice pack. The crushed style must be heavy-pack and must have a minimum drained weight of 78.0 ounces.

**III. Inspection and Checkloading****A. Requirements**

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1.

Inspection of canned products must be performed not more than 90 calendar days prior to shipment. Whether each lot offered meets the product and container requirements of the

contract must be determined on the basis of representative sample units. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Canned Fruits and Vegetables and Related Products (7 C.F.R. Part 52), and United States Standards for Condition of Food Containers (7 C.F.R. Part 42.140), effective on the date of the Invitation.

## **B. Certification**

Subject to Articles 54 and 55 of USDA-1, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Grader.

No product shall be shipped unless the USDA Grader informs the Contractor that a designated lot is acceptable. Notice by the USDA Grader that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

## **C. Procedures**

The Contractor must give the USDA Grader at least 7 business days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Grader with a list of codes and the approximate number of cases per code.

# **IV. Failure to Meet Specifications**

Any lot which fails applicable specifications prescribed herein, as determined by the USDA Grader, will be rejected as not acceptable for delivery, except as noted in A or B below. If any lot of canned fruit fails to meet the product or packaging requirement noted below, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the contract price less the minimum discount specified, depending upon the reason(s) for the failure to meet specifications.

## **A. Product**

### **1. Drained or Net Weight Deficiency**

#### **(a) Average Weight Deficiency:**

If any lot fails low average drained weight or low adjusted net weight, the discount will be twice the percentage by which the lot fails to meet the minimum required weight.

Example: Weight required for a given can is 100.0 ounces. The average weight for a given lot of product is 98 ounces. Such lot is then 2.0 ounces, or 2 percent (.02) below the required weight. The purchase price for such lot would be the contract price less a discount of 4 percent (.04) of such price.

## (b) Individual Weight Deficiency:

If any lot fails requirements for low individual container (drained weight) or low subgroup averages (net weight) the discount must be one percent (.01) of the contract price.

## (c) Combination of Average and Individual Weight Deficiency

If any lot fails because of a combination of both (a) and (b) above, the discount shall be whichever of the individual discounts is greater.

**B. Packaging**

## 1. Primary Container (Can) Markings

- (a) Incorrect Weight Statement: Subject to a two (2) percent discount.
- (b) Incorrect Serving Size: Subject to a two (2) percent discount.
- (c) Incorrect Nutritional Information: Subject to a two (2) percent discount.
- (d) Incorrect UPC Code: Subject to a one (1) percent discount.

## 2. Secondary Container (Case) Markings

- (a) Missing Contract Number: Subject to a two (2) percent discount.
- (b) Missing "Not to be Sold or Exchanged" Statement: Subject to a two (2) percent discount.
- (c) Missing "Distributed by USDA in Cooperation with State and Local or Tribal Governments for Domestic Food Assistance Programs" Statement: Subject to a two (2) percent discount.
- (d) Missing Pack Date: Subject to a one (1) percent discount.
- (e) Incorrect or missing UPC Code: Subject to a one (1) percent discount.
- (f) Missing 'USDA Shield': Subject to a one (1) percent discount.
- (g) Missing 'Recycle Symbol': Subject to a one (1) percent discount.

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Susan E. Proden  
Contracting Officer  
Fruit and Vegetable Programs  
Agricultural Marketing Service

**V. Exhibits**

**Exhibit 1-1**  
**Can Label for Canned Applesauce, No. 10 size**

**The Food Guide Pyramid**

**CARE OF PRODUCT**

- Store unopened can in a cool, dry place.
- Refrigerate after opening. Use within 8 days.
- Canned before serving.

**CONTENTS** About 1 1/2 cups

**INGREDIENTS** Apples, Sugar, Water, Natural Flavors, Citric Acid, Potassium Sorbate, Sodium Benzoate, Ascorbic Acid, Potassium Citrate, Potassium Sorbate, Sodium Benzoate, Ascorbic Acid, Potassium Citrate.

**Applesauce**  
UNSWEETENED

Distributed by the U.S. Department of Agriculture, Agricultural Marketing Service, Food and Nutrition Service, Special Nutrition Program, 3101 Park Center Drive, Alexandria, VA 22302

**NOT TO BE SOLD OR EXCHANGED**  
except by the U.S. Department of Agriculture

**NET WEIGHT 6.55 TO 10 OUNCES**

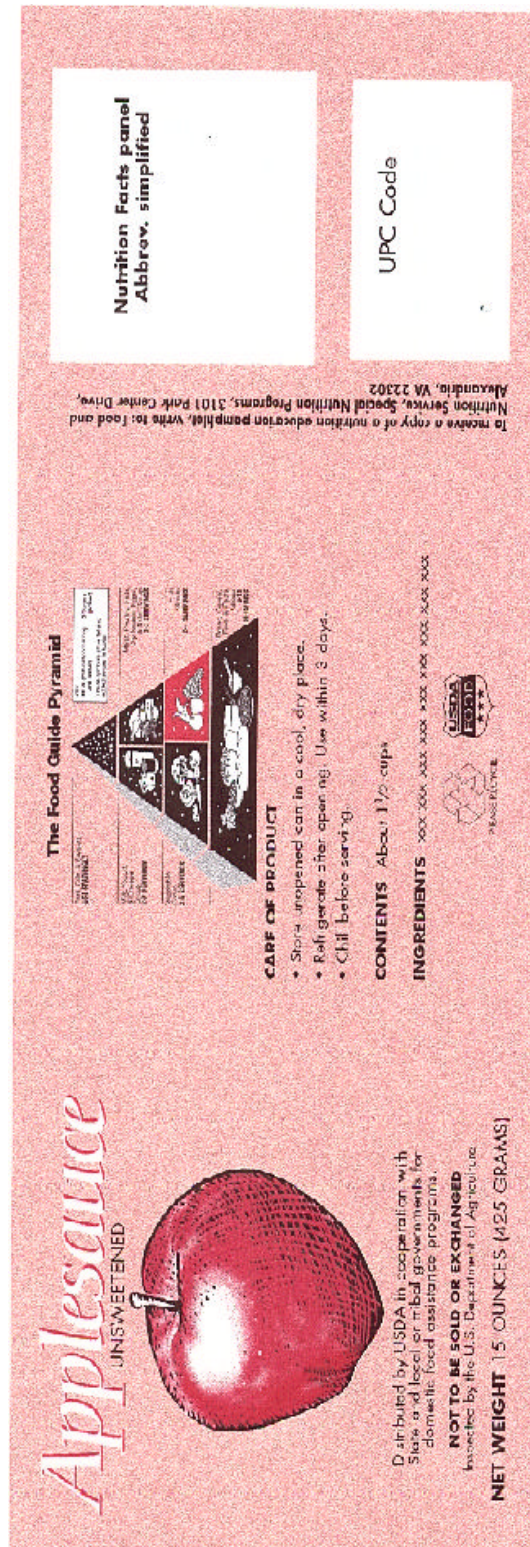
**Nutrition Facts**

Serving Size 1/2 cup (125g)  
 Amount Per Serving  
 Calories 100  
 Total Fat 0g  
 Sodium 0mg  
 Total Carbohydrate 25g  
 Dietary Fiber 0g  
 Sugars 25g  
 Protein 0g

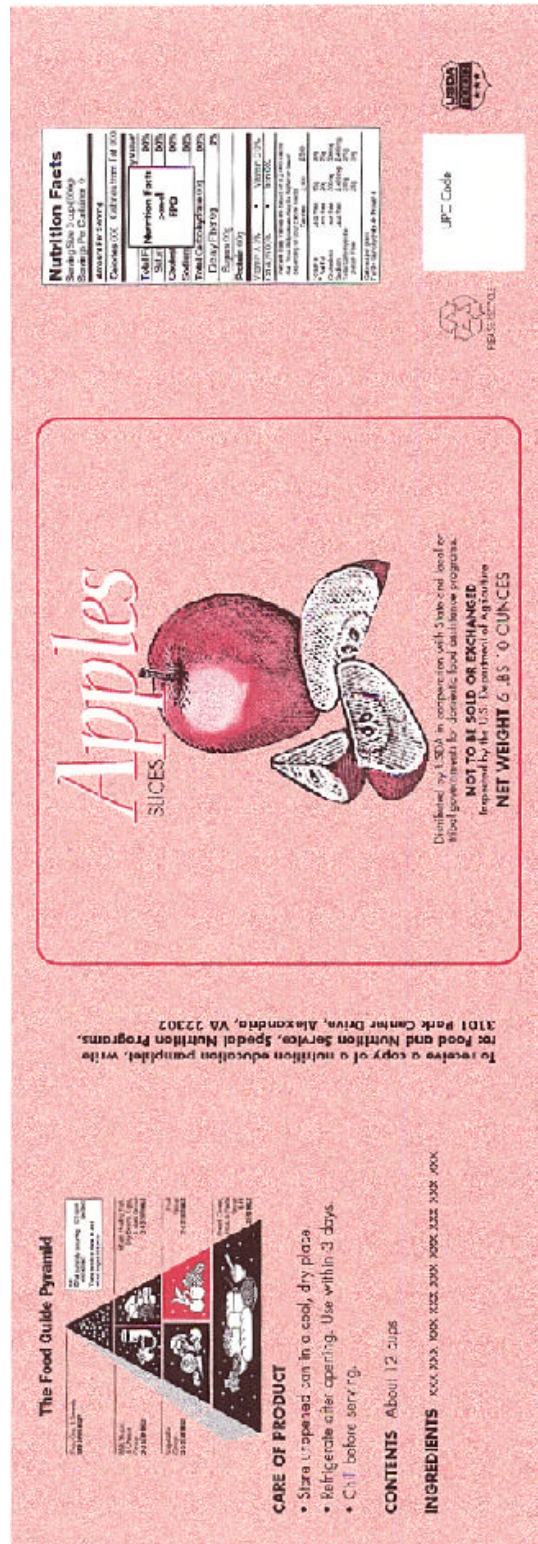
% Daily Value  
 Total Fat 0%  
 Sodium 0%  
 Total Carbohydrate 50%  
 Dietary Fiber 0%  
 Sugars 50%  
 Protein 0%

**UFC Code**

**Exhibit 1-2**  
**Can Label for Canned Applesauce, No. 300 size**



**Exhibit 1-3**  
**Can Label for Canned Apple Slices, No. 10 size**



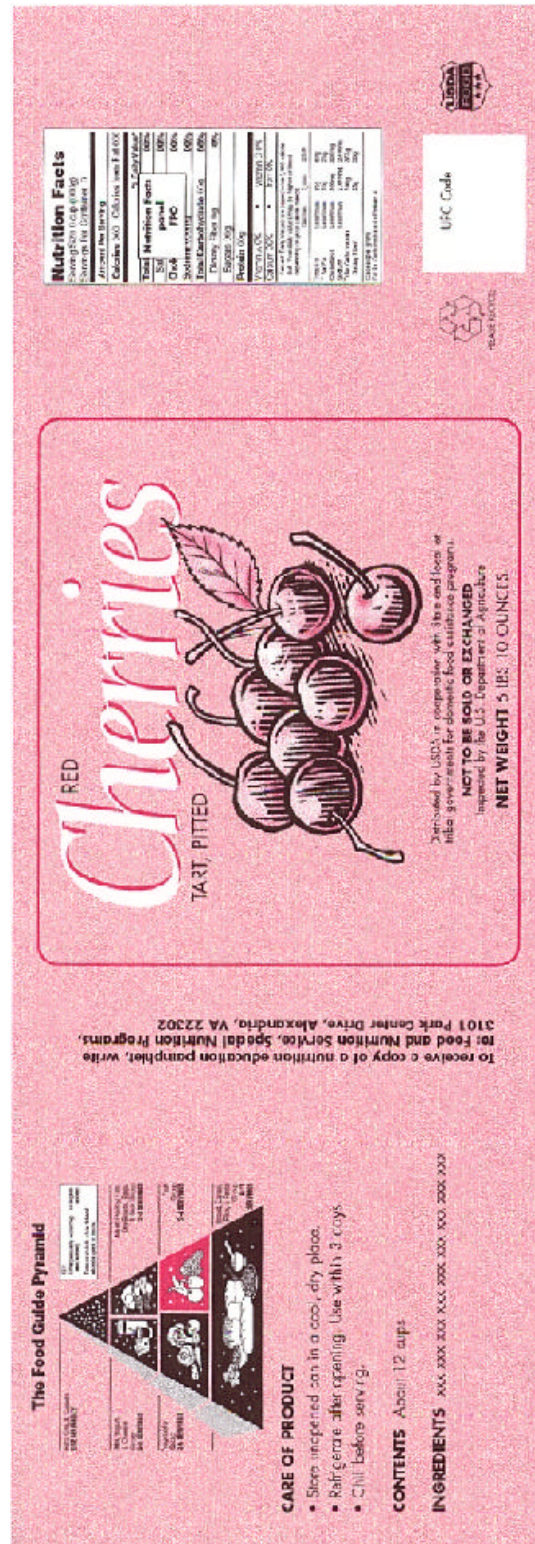
**Exhibit 1-4**  
**Can Label for Canned Apricots, No. 10 size**



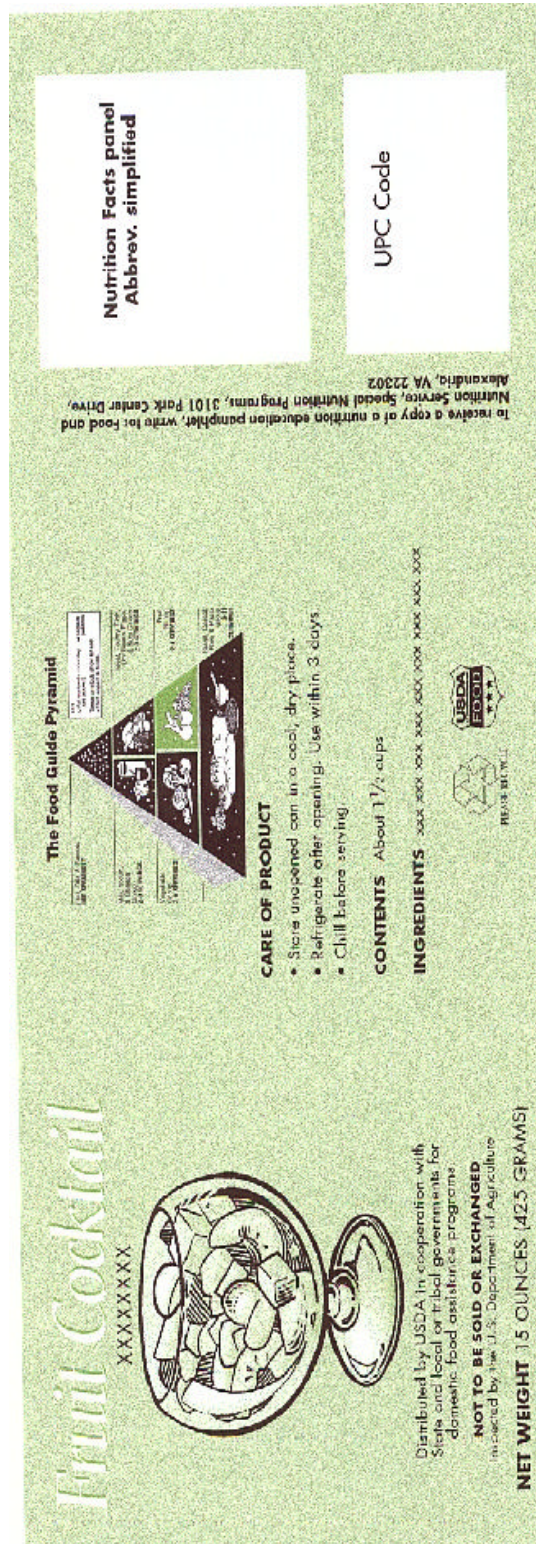
**Exhibit 1-5**  
**Can Label for Canned Apricots, No. 300 size**



**Exhibit 1-6**  
**Can Label for Canned RTP Cherries, No. 10 size**



**Exhibit 1-7**  
**Can Label for Canned Fruit Cocktail, No. 300 size**



### The Food Guide Pyramid

**Grains** 16g carbs, 4g protein, 1g fat  
**Vegetables** 16g carbs, 4g protein, 1g fat  
**Fruits** 16g carbs, 4g protein, 1g fat  
**Protein** 16g protein, 4g carbs, 1g fat  
**Dairy** 16g protein, 4g carbs, 1g fat

### CARE OF PRODUCT

- Store unopened cart in a cool, dry place.
- Refrigerate after opening. Use within 3 days.
- Chill before serving.

### CONTENTS

About 12 cups

### INGREDIENTS

2000 XXX XXX, 120 XXX XXX XXX, 1000 XXX XXX

### Nutrition Facts

Serving Size 1/2 cup (120g)  
 Servings Per Container 10

<b>Total Fat</b> 10g		<b>20%</b>
<b>Cholesterol</b> 50mg		<b>10%</b>
<b>Sodium</b> 100mg		<b>20%</b>
<b>Total Carbohydrate</b> 100g		<b>20%</b>
<b>Dietary Fiber</b> 10g		<b>20%</b>
<b>Sugars</b> 10g		<b>20%</b>
<b>Protein</b> 10g		<b>20%</b>

**% Daily Values** are based on a diet of other people's secrets.

### Mixed Fruit

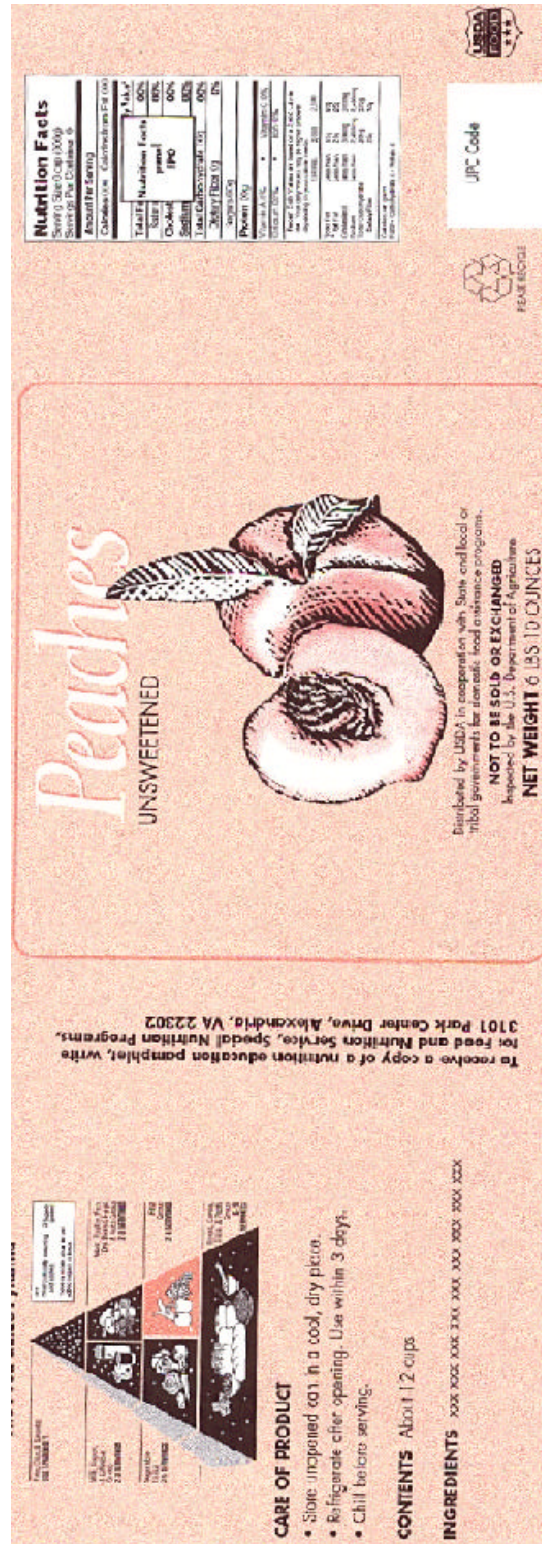
XXXXXXXXXX

Authorized by USDA in cooperation with State and local or tribal governments for domestic food assistance programs. **NOT TO BE SOLD OR EXCHANGED.** Inspected by the U.S. Department of Agriculture. **NET WEIGHT 6 LBS 10 OUNCES**

To receive a copy of a nutrition education pamphlet, write: 3101 Park Center Drive, Alexandria, VA 22302

UNITED STATES DEPARTMENT OF AGRICULTURE

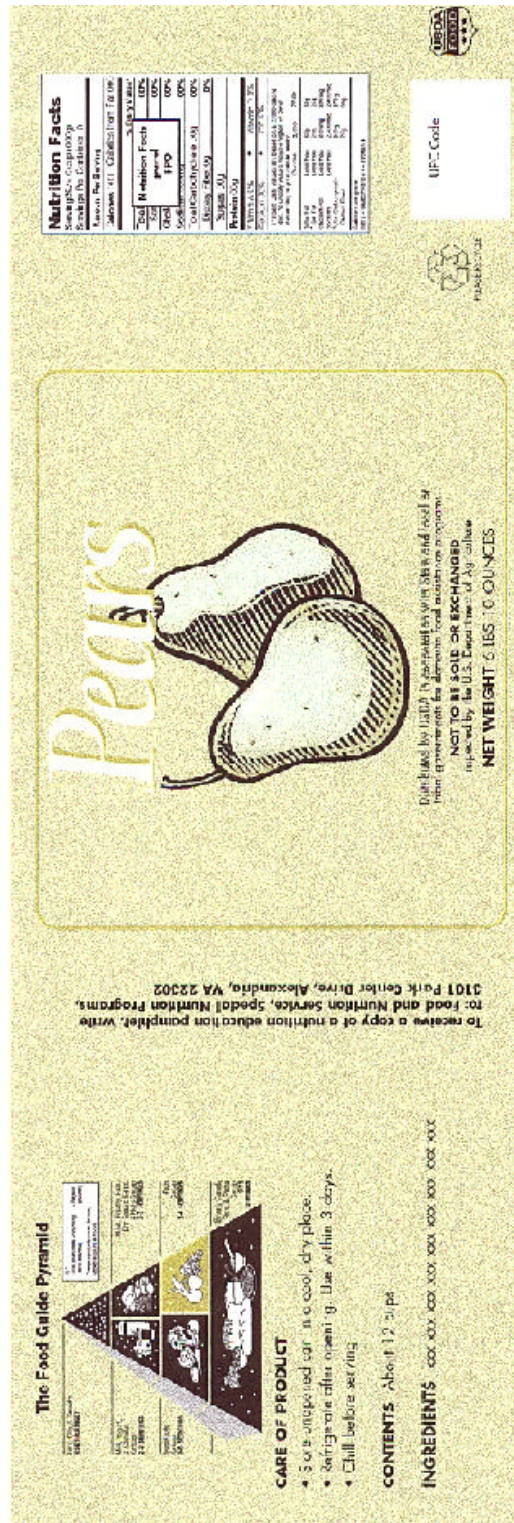
**Exhibit 1-9**  
**Can Label for Canned Peaches, No. 10 size**



**Exhibit 1-10**  
**Can Label for Canned Peaches, No. 300 size**



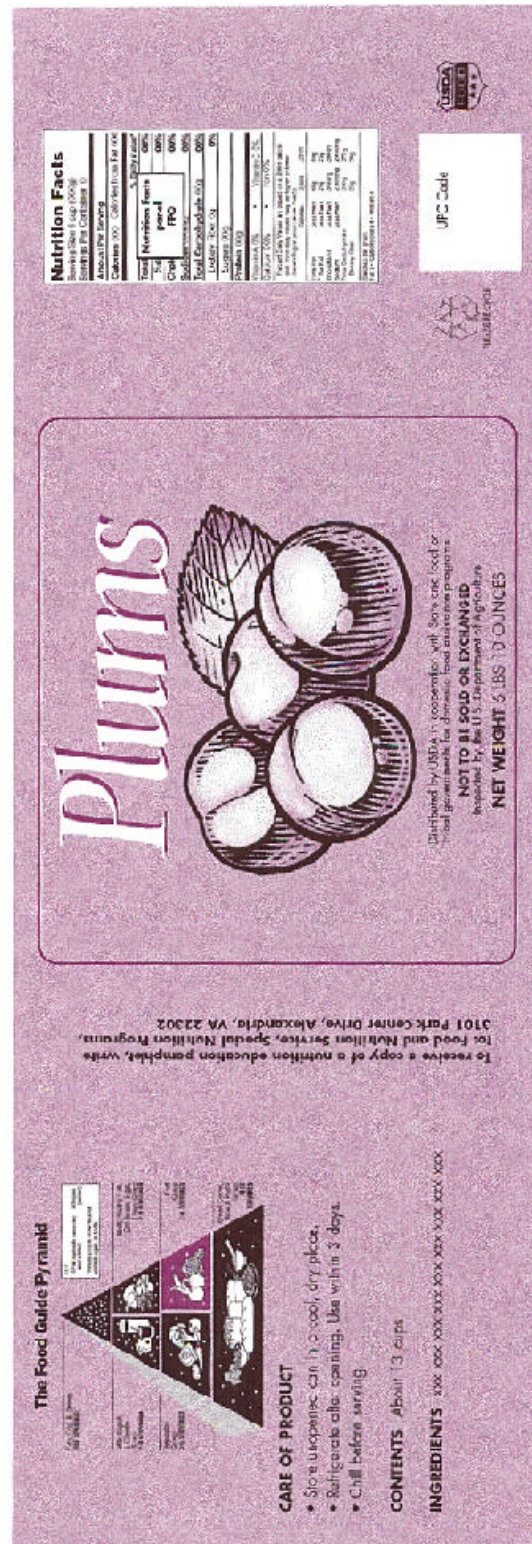
**Exhibit 1-11**  
**Can Label for Canned Pears, No. 10 size**



**Exhibit 1-12**  
**Can Label for Canned Pears, No. 300 size**

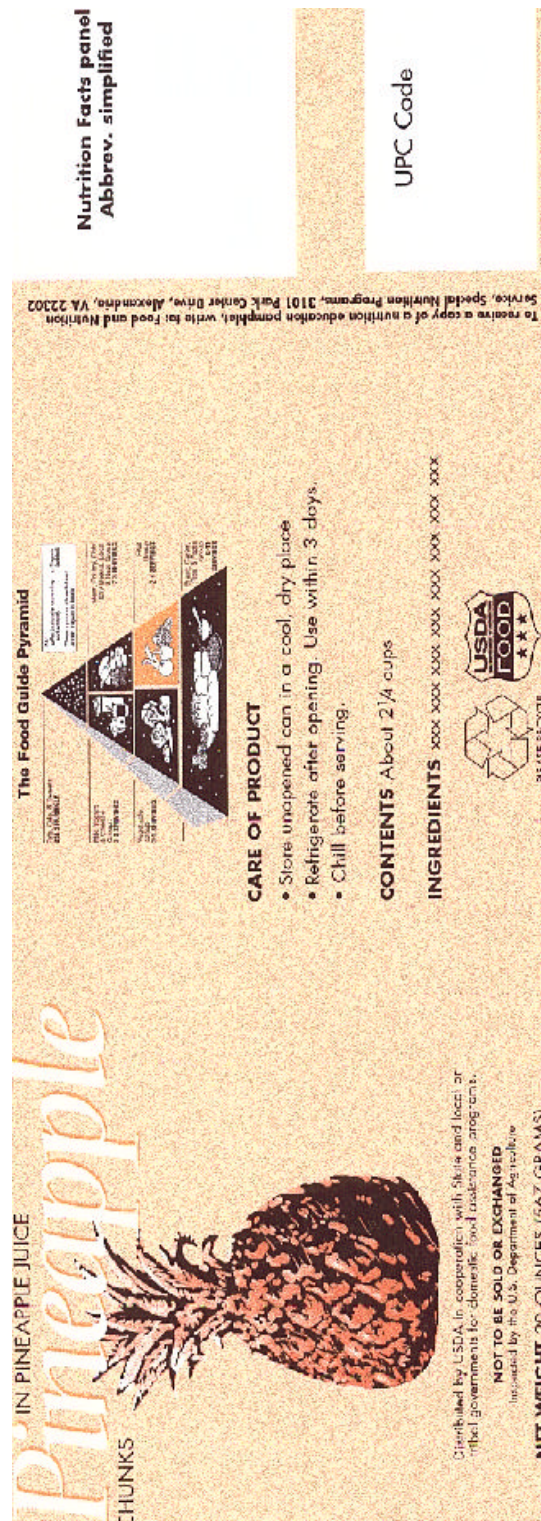


**Exhibit 1-13**  
**Can Label for Canned Plums, No. 10 size**



[illegible]

**Exhibit 1-15**  
**Can Label for Canned Pineapple, No. 2 size**



**Exhibit 2**  
**Required Markings for Shipping Containers**  
**ALL PRINTING TO BE IN BLACK INK**

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME	PRODUCT NAME
1/	CONTRACT NO. 3/
2/	PACKED IN 4/ BY
	5/
USDA SYMBOL	6/
	7/
DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS	
NOT TO BE SOLD OR EXCHANGED STORE IN COOL, DRY PLACE	

Product name must be printed or stenciled on a separate line in letters approximately three-fourths inch high, and all other information must be in letters less than three-fourths inch but clearly legible. The USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

- 1/ Insert any additional product style, pack, packing media, or further definition as applicable; (i.e. Freestone, Yellow, Cut, Chopped, etc.).
- 2/ Insert the size and number of packages per case, i.e. 6 /No. 10 cans, 6/5 pound bags, 12/46 ounce cans, 1/25 pound bag.
- 3/ Insert the last five digits of contract number.
- 4/ Insert month and year packed (the first month of packing season is acceptable).
- 5/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.
- 6/ Insert Universal Product Code (see Exhibit "5").
- 7/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

**Exhibit 3**  
**Alternative Label for Shipping Containers**  
(Includes all Required Information)



**Product Name**

**Style**

**Packing Media**

**Size/Number per case**

**Contract Number xxxxx**

**Packed in: Month Year**

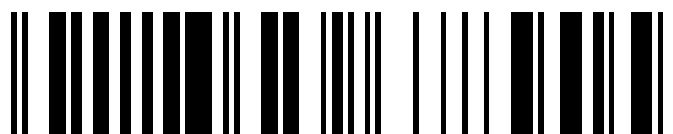
**Packed by: ABC Growers**

**Any Town, CA 99999**

**DISTRIBUTED BY USDA IN COOPERATION  
WITH STATE AND LOCAL OR TRIBAL  
GOVERNMENTS FOR DOMESTIC FOOD  
ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED**

**STORE IN A COOL DRY PLACE**



1234567891012345678910

Exhibit 4  
Sample Alternative Label for Shipping Containers



# Canned Pears Sliced

**Packed in Unsweetened Pear Juice**

**6/No. 10 cans**

**Contract Number 92000**

**Packed in: November 1999**

**Packed by: ABC Growers**

**Any Town, CA 99999**

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1 07 15001 01433 4

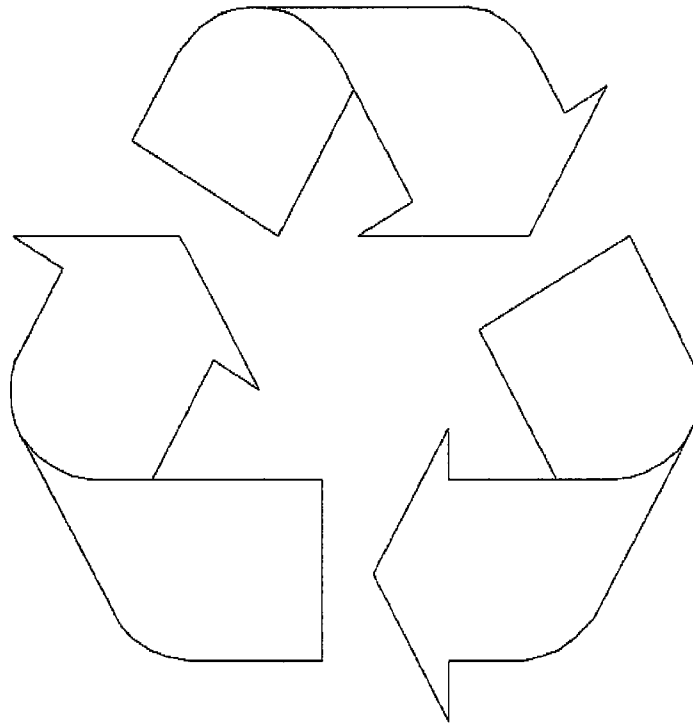
## Exhibit 5

## Universal Product Codes

<b><u>24/300 cans</u></b>	<b><u>Primary Container</u></b>	<b><u>Secondary Container</u></b>
Applesauce	7 1500101351 4	1 07 15001 01351 1
Apricots (Unpeeled Halves)	7 1500101353 8	1 07 15001 01353 8
Fruit Cocktail	7 1500101403 0	1 07 15001 01403 7
Peaches, Clingstone	7 1500101411 5	1 07 15001 01411 2
Pears	7 1500101437 5	1 07 15001 01437 2
Pineapple (24/2)	7 1500101446 7	1 07 15001 01446 4
Plums	7 1500101464 1	1 07 15001 01464 8
<b><u>6/10 cans</u></b>		
Applesauce	7 1500101350 7	1 07 15001 01350 4
Apple Slices	7 1500101345 3	1 07 15001 01345 0
Apricots (Unpeeled Halves)	7 1500101360 6	1 07 15001 01360 3
Cherries, RTP	7 1500101363 7	1 07 15001 01363 4
Mixed Fruit	7 1500101470 2	1 07 15001 01470 9
Peaches, Clingstone (Diced)	7 1500101409 2	1 07 15001 01409 9
Peaches, Clingstone (Slices)	7 1500101408 5	1 07 15001 01408 2
Peaches, Clingstone (Halves)	7 1500101414 6	1 07 15001 01414 3
Pears (Diced)	7 1500101434 4	1 07 15001 01434 1
Pears (Slices)	7 1500101433 7	1 07 15001 01433 4
Pears (Halves)	7 1500101431 3	1 07 15001 01431 0
Pineapple (Chunks)	7 1500101448 1	1 07 15001 01448 8
Pineapple (Crushed)	7 1500101444 3	1 07 15001 01444 0
Pineapple (Tidbits)	7 1500101443 6	1 07 15001 01443 3
Plums	7 1500101463 4	1 07 15001 01463 1
Plums (Pitted)	7 1500101462 7	1 07 15001 01462 4

Exhibit 6

**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

Exhibit 7

**“Corrugated Recycles” Symbol and Statement**



**Corrugated  
Recycles**

Exhibit 8

USDA Symbol

